

*"Committed to the protection and promotion of public health"*

## **ESTABLISHMENT NEWS 2010**



Gallatin City-County Health Dept.  
Environmental Health Services  
215 West Mendenhall Rm 108  
Bozeman, MT 59715  
(406) 582-3120

We strive for a positive working relationship with all the establishments we serve. While one of our main functions is to enforce regulations, we also offer technical advice and work to find solutions to any questions that may arise.

We currently serve

- 690 Food Service Establishments
- 144 Public Accommodations
- 64 Trailer Courts
- 139 Pools and Spas
- 40 Daycares & Group Homes
- 21 Body Art Establishments

As the County continues to grow, we will add services to improve health, safety and education.

### **Customer Service Survey**



Let us know how we're doing by taking our customer service survey on-line at

<http://www.surveymonkey.com/s/HFMWLG3>

### **Montana Taverns and Restaurants are Smoke Free**

As of October 1, 2009 All of Montana has gone smoke-free. As part of this new law, restaurants and taverns are required to post signage "in a conspicuous place at each entrance normally used by the public".



Thank you for your cooperation in implementing this new change.

### **THE FLU AND YOU**

#### **H1N1, Handwashing and Sanitizer**

One of the biggest stories of 2009 has been the spread of H1N1 across the country and Montana is no exception.

GCCHD has been stressing handwashing and sanitizer solution use to help combat the spread of this virus.

- Handwashing helps ensure any virus that have been picked up are not passed on. Proper strength sanitizer use can kill the virus on:

➤ tables ➤ counters ➤ chairs  
➤ door handles ➤ etc...

By working to ensure these two activities are carried out properly in establishments, the transmission of this and other viruses can be slowed.

#### **Germ Farm**



**Visit our WEB site [www.gallatin.mt.gov/health](http://www.gallatin.mt.gov/health)**

# Help us... Help You



## Communication Advisory Network (CAN)

This network will allow us to quickly notify establishments of health issues or emergencies. We have tried to collect this information and have not been very successful. Please provide us with the following info as soon as possible so you can be added to the contact list.

★ Establishment Name   ★ Estab Phone #   ★ Owner/Corporate Phone #   ★ Fax #   ★ Email

Include how you would prefer to be contacted : fax or email

You can also email your information to [nancy.rangel@gallatin.mt.gov](mailto:nancy.rangel@gallatin.mt.gov)

IN CASE OF EMERGENCY

BE PREPARED



### CROSS CONNECTIONS

GCCHD has become aware that some establishments may not have the appropriate backflow devices which protect your water supply and therefore your customers.



Areas of interest include soda fountain machines and chemical metering dispensers. These must have backflow prevention devices installed.

GCCHD and local building inspectors will be working with suppliers in updating equipment and identifying any other areas that may cause problems in your water supply.



See the "green book" ARM 37.110.219(1) and (3) for references.

Available on our Website.

Please let us know if you have any questions.

### Milk "Sell by date"

There seems to be some confusion about the "sell by date" on containers of milk as some vendors may be telling their customers it is alright to sell milk for up to nine days past this date. This is not the case.



Department of Livestock regulation **ARM 39.8.202 (1)** states:

- When 12 days or more have passed following pasteurization of a unit of grade A milk, there will be no quantities of that unit of milk sold or otherwise offered for public consumption.

The milk may still be safe to use by whoever is in possession of it when past the sell by date as they are the end users. However, it is against the regulation to sell or otherwise offer to the public.



## Changes in Health Code Chapter 2



The recently updated local health code has added some education requirements that **must be** met by establishments by June 2010.

The rule states that:

***“A licensed establishment must have a minimum of one person on duty at all times of operation who has completed a managers food safety training program. A nationally recognized program with a minimum eight hours of classroom training and approved by GCCHD will qualify.”***

Establishments that possess a (F) (Food Small) category license are found to be low risk and therefore exempt from this training requirement. All other establishments must comply with training requirements. Please contact GCCHD with any additional questions or concerns.

- Copies of the GCCHD Health Code Chapter 2 are available in our office or on our Web Site [gallatin.mt.gov/health](http://gallatin.mt.gov/health)

## Training Available for Health Code Requirement

### Jeff Hainline, Montana Restaurant Association

- Available for the 4-hour or 8-hour manager certification class.
- Can also proctor online exams.
- Contact him at [jeff.hainline@mtretail.com](mailto:jeff.hainline@mtretail.com) or (406) 546-5306.



### Mike Callaghan, Food Services of America

- Available to scheduled an 8-hour class.
- Contact Mike Callaghan or Darrell Winter at 800-829-4045 or at [www.billings.fsafood.com](http://www.billings.fsafood.com).

## ServSafe Training

**GCCHD offers a 4 hour ServSafe class on a quarterly basis  
(all classes are \$20.00 per person)**

### Bozeman

215 West Mendenhall

- \* February 11th      8:30 am - 12:30 pm
- \* May 4th              1:00 pm - 5:00 pm
- \* August 12th        8:30 am - 12:30 pm
- \* October 25th       1:00 pm - 5:00 pm



### West Yellowstone

Library (23 North Dunraven)

- \* June 17th      1:00 pm - 5:00 pm



## Trailer Courts and Mobile Home Parks around Gallatin County

Please help us in providing safe and secure areas around each lot by decreasing



- ★ old vehicles
- ★ trash
- ★ weeds
- ★ unused wood piles
- ★ tires
- ★ structure/debris that may be a home for unwanted rodents and other vermin

Keep each lot properly marked and submit updated maps to GCCHD and local fire departments showing any improvements. This helps when responding to an emergency.

Please do not hesitate to call us with any concerns you may have. We are here to help.

## Swimming Pools/ Spas

New pool rules are still in process. Comments have been made as well as some small changes to the draft. To find a copy of the draft please see this webpage: <http://www.dphhs.mt.gov/PHSD/Food-consumer/documents/ARMNotice2009.pdf>



Food and Consumer Safety will be posting responses to the comments so please monitor this website for future updates: <http://www.dphhs.mt.gov/PHSD/Food-consumer/food-safe-index.shtml>



## Bed Bugs

GCCHD has received several complaints within the last year about BED BUGS. After investigation it has been found that there have been various bed bug infestations locally!

### Symptoms

- swelling may result from bed bug bites; they are small, hard and white (not red, as with flea bites).

### Signs of infested rooms

- very characteristic odor (musty, a sweet smell, compared to the smell of fresh red raspberries).
- black spots that have been left on surfaces.
- blood stains on sheets and mattresses.

### A female bed bug

- can produce up to 200 eggs during its lifetime.
- lays about 3 or 4 eggs per day, cementing them in cracks and crevices nearby. The eggs are white and are about the size of a pinhead.
- maturity may be reached in 6 to 8 weeks.
- adults live for 6 months or more.

### Mitigation of bed bug infestation

- hire a professional exterminator
- dispose of all exposed mattresses.



## Do you know when to shut your doors, stop serving customers or throw food out?

The Emergency Handbook for Food Managers is a quick reference guide with step-by-step emergency information for food managers, supervisors and owners.

The 24-page guide is particularly useful because it not only addresses how to keep food and the public safe during small scale (and far more frequent) events like power outages, water system disruptions and minor flooding.

Download a pdf version

- <http://www.naccho.org/toolbox/tool.cfm?id=268>

### **Emergency Readiness for Food Workers Trainer Guide**

Order on-line or download a pdf version

- <http://www.naccho.org/toolbox/tool.cfm?id=652>
- <http://www.naccho.org/toolbox/tool.cfm?id=420>